



COMMON SENSE in the HOME

EDITED by MARION HARLAND



DAINTIES FOR THE AFTERNOON TEA.

Our talk last week we spoke of the various methods for giving afternoon tea and how to conduct them. There is consequently a special suitability in supplying today recipes for some of the dainties served as refreshment at such occasions.

Let me say first a word concerning the tea. At a small party it may be made freshly and served at once, keeping the teapot hot under a cozy. Or the kettle of boiling water may be ready and the tea made for each one with a tea ball. This is an excellent plan when there are few guests present, but it is too tedious to be recommended for a good sized party.

After tea has been made it becomes strong and bitter if left on the leaves. When the tea pot is provided with one of the tea balls which can be drawn up to the lid of the vessel as soon as the tea has steeped long enough there is no danger of the acid tannin affecting the flavor of the beverage. Lacking such a tea pot, it is better to inclose the tea in small bags of tarlatan or other net, put these into the scalded and heated tea pot, pour the boiling water upon the bags, and when the tea has reached the requisite strength remove the bags or pour the tea off into another hot tea pot. It can then be covered with a cozy to conserve the heat. Hot water can weaken it for those who prefer the drink below the average strength.

Poor tea, whether its fault is too much weakness or too little, an herbaceous or the astringent flavor which comes from oversteeping, will spoil the most carefully planned party where everything else is up to the mark. When coffee or chocolate is provided there is a means of escape for the person who finds the tea unpalatable, but if there is only one beverage offered that should be as near perfection as it is possible to bring it. Freshly boiled water, at a hard boil when used; good tea, steeped just long enough and never overcooked or stewed, but freshly made, are all required to make a perfect cup of tea—than which, to my mind, there is nothing better.

SCONES FOR TEA.

These may be prepared a little while before they are to be used, buttered and kept hot, but not allowed to steam and become soggy.

Chop a tablespoon of good shortening into a pint of flour which has been sifted with half a teaspoon of salt and a heaping teaspoon of baking powder. Add a cup and a half of milk or enough to make as soft a dough as can be handled. Turn it out on the floured bread board, roll it quickly and lightly into a sheet half an inch thick, cut into rounds with a small biscuit cutter, and bake on a soapstone griddle to a delicate brown, turning often so that the scones may not scorch on the outside before they are done through. They will puff up to two or three times their original thickness.

When done tear each scone in half, starting the split, if you like, by the use of a sharp knife, but never cut the scones in half while hot. It makes them heavy and soggy. Butter the scones on the inside, lay each pair of halves together with the butter inside, and serve wrapped in a napkin on a hot dish.

TEA CAKES.

These may be made by the same recipe as that given for the scones, but instead of cutting them into rounds the sheet of dough may be made to fit a round tin and baked in the oven. The tea cake



when done is split and buttered whole and one-half laid on the other, and cut into three corner sections as one would cut a pie. These pieces should not be too large or they will be awkward to handle.

CINNAMON TOAST.

Trim the crust from slices of stale bread less than an inch thick toast lightly, and butter generously. Sift over the surface while hot powdered sugar mixed with cinnamon, set the toast in the

oven, covered closely, for five minutes and serve hot. It is good even when cold, but still better while warm.

MARGUERITES.

Beat the white of one egg partially stiff into it two tablespoons of powdered sugar and half a cup of chopped meats of walnuts, pecans, or hickory nuts. When well mixed spread upon saltines, round wafers, or other delicate unawetened crackers, put in the oven until the dressing is a light brown, and serve.

MARSHMALLOW MARGUERITES.

Put a cup of granulated sugar over the fire in a clean saucepan with half a cup of boiling water and boil until it spins a thread from the tip of a fork dipped into it. Move it to the side of the fire and when the boil has ceased drop into the sirup four marshmallows cut into small pieces. Have ready the whites of two eggs beaten stiff, pour the hot mixture upon these and stir into them one cup of nut meats, as directed in the previous

recipe. Put this dressing on crackers such as were recommended above, set in the oven and brown lightly.

MARSHMALLOW CRACKERS.

Butter delicate crackers lightly, lay a marshmallow on each, put a bit of butter on this, and stand in the oven until the marshmallow puffs up and browns, then serve at once.

CHEESE AND PIMENTO SANDWICHES.

Work a cream cheese soft with a fork

adding to it a little butter, salt, and pepper, and to each ordinary sized cheese put a tablespoon of chopped pimentos. Spread on thin bread from which the crust has been trimmed, cut into triangular sandwiches or into strips, and serve. It gives a dainty touch to have the sandwiches in trefolds, diamonds, etc., and special cutters come for this purpose, but much bread is wasted by this method of cutting.

CREAM CHEESE AND OLIVE SANDWICHES.

Prepare just as directed for cream cheese and pimento sandwiches, but put a dozen stoned olives, minced fine, with the cheese, instead of the pimentos.

CREAM CHEESE AND SALTED NUT SANDWICHES.

Again follow the first recipe given for cream cheese sandwiches, but put a generous tablespoon of salted pecans, chopped, with the cream cheese before spreading it on the bread.

CREAM CHEESE AND LETTUCE SANDWICHES.

Prepare any one of the fillings just given, spread it on one piece of the bread cut for the sandwich, lay on this a leaf of lettuce that has been dipped into French dressing, place the second slice of bread over this, press down lightly, cut the sandwich into any shape desired, and serve. Or you may use the plain cream cheese, worked soft with butter, salt, pepper, and a little cream, and put the lettuce leaf with this, omitting the other seasonings or additions.

ANCHOVY AND OLIVE SANDWICHES.

Chop half a dozen olives fine and work them into a tablespoon of anchovy paste, softening this, if necessary, with a little cream. Spread lightly on thin slices of white or whole wheat bread, or between unsalted crackers. If the latter crisp them in the oven for a few minutes be-

fore serving in a napkin on a hot plate.

CREAMED CHICKEN SANDWICHES.

Chop the breast or other white meat of a chicken fine, putting it through the grinder, if possible. Work it into a paste with a little butter and cream, season to taste with salt and white pepper, and spread it on thinly buttered bread. This is good made with whole wheat bread.

JELLY SANDWICHES.

Cut bread thin, butter it lightly, and spread on it a thin layer of any good fruit jelly. Grape, guinea, or currant is especially good. Cut into neat pieces of whatever shape you choose. Take pains to be moderate in the use of the jelly, that none of this may run out to soil the gloves or fingers of the eater.

CREAM CHEESE AND JAM SANDWICHES.

Work half of a cream cheese soft with a little cream and two tablespoons of raspberry or currant jam. The paste should be soft enough to spread easily on whole wheat or white bread. These sandwiches may be pleasantly varied by using orange or grapefruit marmalade instead of jam, but the preserved fruit in this case should be chopped fine to avoid the stringy effect of long pieces of the rind.

MAPLE SANDWICHES.

Prepare the cream cheese as directed in the preceding recipe and put with it two tablespoons of grated maple sugar. Or you may spread the buttered bread with the grated sugar first, and then on the other side place the softened cream cheese. This combination is also extremely good when put upon plain, unsweetened crackers that have been lightly crisped in the oven.

FIG SANDWICHES.

Chop a dozen figs fine with half as many walnut meats, soften with cream, and spread on thin cut white or Boston brown bread which has been lightly buttered.

FAMILY MEALS FOR A WEEK.

SUNDAY. BREAKFAST. Grape fruit. Boiled mush. Fish balls. Brown bread. Coffee. LUNCHEON. Scalloped oysters. Saratoga potatoes. Toasted brown bread. Canned peaches. Lady fingers. Tea. DINNER. Tomato cream soup. Roast beef with Yorkshire pudding. Succotash. Creamed carrots. Ice cream with chocolate sauce. Coffee.	Marmalade. Tea. DINNER. Cream of spinach soup (leftover). Roast lamb with mint sauce. Green peas. Whipped potatoes. Lemon pudding. Coffee.
MONDAY. BREAKFAST. Oranges. Cereal. Bacon and fried mush (leftover). Toast. Coffee. LUNCHEON. Fried scrapple. Warm over succotash. Toasted English muffins, maple sirup. Tea. DINNER. Cream of carrot soup (leftover). Cold roast beef. Warm up Yorkshire pudding. Scalloped tomatoes (leftover). Boiled potatoes. Sliced oranges. Coffee.	THURSDAY. BREAKFAST. Stewed prunes. Cereal. Baked eggs. Popovers. Coffee. LUNCHEON. Cold lamb, sliced. Green pea pancakes (leftover). Hot gingerbread. Cheese. Cocoa.
TUESDAY. BREAKFAST. Baked apple. Parsley omelet. Rolls. Coffee. LUNCHEON. Smoked beef in cream. Potatoes mashed and browned (leftover). Graham bread and butter. Jam. Cakes. Tea. DINNER. Corn soup. Beef and kidney pudding (leftover beef). Mashed turnips. Brown Betty pudding. Coffee.	FRIDAY. BREAKFAST. Oranges. Cereal. Fried panfish. Rolls. Coffee. LUNCHEON. Spanish omelet. Sweet potatoes. Quick blanchet. Honey. Tea. DINNER. Green pea soup. Baked halibut. Mashed potatoes. Celery knobs. Jam pudding. Coffee.
WEDNESDAY. BREAKFAST. Oranges. Cereal. Bacon and poached eggs. Toast. Coffee. LUNCHEON. Mince of beef and kidney pudding. Baked potatoes. Corn muffins.	SATURDAY. BREAKFAST. Oranges. Cereal. Sausage. Griddle cakes. Coffee. LUNCHEON. Scalloped fish (leftover). Potato cakes (leftover). Rice muffins. Jam. Tea. DINNER. Celery knob soup (leftover). English chop. Brown sweet potatoes. String beans. Floating island. Coffee.

on requests for musical instruments, but I make an exception in this case, not only because I would like to give the boy pleasure but also out of consideration for the motive the mother mentions as actuating her in preferring the request.

Plum Pudding and Fruit Cake.
"Will you please give me choice, rich recipes for plum pudding and dark fruit cake? If you will let me know the price I will pay for the trouble."
I cannot undertake to send recipes by mail, but I take pleasure in giving below such recipes as the correspondent asks, and I hope they may be of service to her and to others.

Plum Pudding.—Rub together a cup of granulated sugar, half a cup of butter and stir into this half a pound of chopped and powdered suet. Beat in five eggs, half a pint of milk, and a teaspoon of orange juice. Seed one cup of raisins, cleanse and dry a cup of currants, and shred half a cup of citron. Dredge these all with flour and add to the batter. Stir in a quarter teaspoon each of powdered cinnamon, cloves, and nutmeg, and last

of all beat in a quart of flour. Turn into a large mold and either steam for six hours or plunge it into a pot of boiling water and boil for five hours. Toss the water in the outer vessel so that it does not come over the top of the pudding.

Dark Fruit Cake.—Cream together half a pound each of sugar and butter and when this is light and foamy stir into it six well beaten eggs. Whip in one teaspoon each of powdered cloves, cinnamon, and nutmeg; one cup and a half of flour, and a half pound each of cleansed and dried currants and of seeded and chopped raisins, and a quarter of a pound of shredded citron. All these must be thoroughly dredged with flour before putting into the batter. Last of all a tablespoon of rose water or one of brandy may be added and the cake turned into a deep tin with a hole in the middle. The tin must be thoroughly greased and the cake must bake in a steady oven for about two hours. Lay paper over the top to keep it from browning too quickly before it is done through. This cake will keep for weeks if wrapped in a cloth and put away in a tin box. I would recommend one with a lock.

MARION HARLAND'S HELPING HAND.

Two Favorite Recipes.

"WONDER if you could give me a recipe for making milk chocolate such as you buy at 5 cents a cake. I am fond of it and would like to make some. Our favorite way of cooking potatoes is potatoes en casserole—perhaps some of our readers would like to try it. Pare potatoes and cut into cubes; add a little chopped parsley and salt and pepper. Put into a buttered casserole, cover the top with slices of bacon, and bake in a moderate oven for forty-five minutes. Here is our favorite cake. It contains neither eggs nor milk, and I have had many compliments on it from expert cooks. It is called apple sauce fruit cake: Mix one cup of apple sauce, one cup of sugar, and half a cup of butter; add two teaspoons of baking soda dissolved in one-third cup of boiling water. Sift together two cups of flour, half a teaspoon of cloves, one teaspoon of cinnamon, and one-eighth teaspoon of salt. Add these to the other ingredients; mix, and add the following: Half cup of walnuts, half cup of raisins, half cup of currants, quarter cup of citron, orange, and lemon peel, and quarter of a cup of coconut. The raisins must be seeded and these, as well as the other ingredients, chopped. Beat all together well and bake in a rather slow oven. We frost the cake with icing made of powdered sugar mixed with a little water. I hope these recipes may be of interest to you. I wish more girls took an interest in cooking and housework, don't you? It seems queer they don't, as nearly all of them expect to get married some day."
I am sorry to say that I have never seen directions for making the milk chocolate such as is sold in shops. I have an idea that it is prepared by machinery and contains a good many ingredients besides chocolate and milk. Has any one in the Corner instructions as to how to mix and make it at home? We are glad to receive the recipes sent by this correspondent. Indeed, I do think it singular that more girls do not take an interest in cooking and housework. As the writer says, every girl, with few exceptions, cherishes the hope of some day having a home of her own. It would seem the most natural thing in the world that she would be keen to learn all she could about it.

Love to Knit.

"A few years ago I asked, through the Corner, for some yarn and worsted for my invalid mother, and we received it. Now my mother is dead and the worsted

has all been used up. Will you allow me to ask again? I love to knit when I am waiting for my family to come in, and my rheumatism grows worse every year, so that I can go out little. I am lonely sometimes. My husband has been ill for over a year, and I can't afford to spend money in buying such things."

"Mrs. E. G."

I shall put this address on file, and I hope there may be a demand for it from some of the Cornerites who can supply this woman with a means of occupying her fingers during the hours that are often lonely.

Afflict d with Bad Eyes.

"I am an elderly woman, afflicted with bad eyes, and have to change my glasses often in order to be able to do sewing for the family. I noticed in a recent paper that a woman had two pairs of glasses to give away, and if they have not yet been given elsewhere I would like to get a pair of them. If I couldn't use the glasses I could have other glasses fitted into the frames. I need glasses for some one between 58 and 60 years of age."

"Miss F. E. W."

I am sorry that the initials of the friend offering the glasses were not given and that it is therefore impossible for me to locate the writer who had them to give away. Has any one else glasses suitable for Miss F. E. W.?

Sought by His Family.

"I would be glad to hear from any one knowing the whereabouts of Joseph Langraf, 38 years old, Norwegian by birth, who came from Christiania, Norway, about twelve years ago and whose last known address was 320 Erie street, Chicago. A great and lasting favor would be conferred upon the mother, sisters, and brother, who are making every effort to locate him. If this notice should be read by people who know him will they please tell him his folks are in Chicago and wish to see him?"
HELENE L."

This appeal comes from the mother of the missing man. Can any one help her to find him?

Writing Letters Her Hobby.

"Will you please send me Mrs. H. K.'s address? She lives on a homestead. I have nothing to send, but would love to write to her. Also I would like to know of any others whom I might perhaps cheer a little with a letter, for I haven't much to do, and writing letters is my hobby of mine. I enjoy the Helping Hand more

than any other part of the paper, and all the trouble I see with it is that it never is a big enough Corner. Reading the Corner always makes me wish I were a millionaire and could do something for them all."

"Mrs. M. R."

The address asked for has been given and when this letter appears I have no doubt that other correspondents will seek to get in touch with Mrs. M. R. I am glad that she likes the Corner and wishes there were more of it, and I desire for her enough of this world's goods to be able to follow out many of her generous inclinations, even if she never quite attains to the status of the millionaire.

Training for Nursing.

"A while ago I saw in the Corner an inquiry made about a girl training for nursing. I would be glad to inform her concerning the hospital in which I trained some four or five years ago. No money of her own is required for the course, however; the training school furnishes a first class opportunity, turning out state registered nurses each year. I will give further information if it is desired."

"Mrs. J. M. T."

"I am a registered nurse and will be glad to give the information about nursing to the girl inquiring about it."

"Mrs. M. M. T." I have put these letters together, not only because they both offer information to the girl who requested it, but also because I am sure they will interest others who wish to know something about how to learn nursing and all that the work and training imply. I will put the addresses of the two correspondents on file and supply them to any one writing for them and inclosing stamp for reply. Such generous help is appreciated by me and will be by others.

Drop or Cup Cake.

"I am a girl of 17 and have kept house for three or more years. I haven't many varieties of dishes and so am always on the lookout for new ones. Here is a simple drop or cup cake I make: One cup of sugar, one and one-half tablespoons of lard, one and one-half tablespoons of butter, one egg, one cup of milk, three teaspoons of baking powder, pinch of salt, one and one-half to two cups of flour, one teaspoon of vanilla; cream the sugar and shortening, add the egg beaten slightly; then the milk and flour alternately; the baking powder and salt having mixed with the first cup of flour; use enough flour so that the butter

will drop off the spoon. Lastly add the vanilla, and bake the cake in muffin tins in a slow oven."

"R. R." Thank you for the recipe. I hope you may find in our Corner enough to enable you to increase the varieties of dishes you seek.

Like a Letter from Home.

"Although I know some of the members of the Corner only by letter I look eagerly for the paper which brings the Corner to me. It is almost like a letter from home."

"Mrs. R. O. S."

I am glad you have the home feeling about the Corner and I thank you for telling me of this as well as for the generous help you were prepared to give to those whose addresses you asked. I hope they reached you safely and in season.

Needs a Wheeled Chair.

"About a year ago I wrote to you for a couple of addresses and was able to help both parties. Since then my husband has met with an accident and now I am coming to you for help. He is crippled and it is hard for him to walk even with crutches. Our financial circumstances are so straitened that he is unable to ride except on the street cars, and in his crippled condition it is hard for him to get off and on these. I wonder if any of our Cornerites has a wheeled chair that my husband could run himself. If he had some way to get around he could earn a little money. If there is any one who could grant the favor it certainly would be appreciated, as the help it would afford my husband in making a little money would be a great benefit for the children and I need his support."

"Mrs. M. P. B."

It is a long while since I have asked a wheeled chair, and I hope the gift or loan of one may be forthcoming. I will gladly furnish the address of this correspondent to any one who can be of assistance to her in any way.

Offers Stencil Designs.

"I want to thank you for helping me secure some music I wanted badly. Please don't give my name to any one else, as I have all I can use for a long time. I have a number of designs for centerpieces, scarf ends, and so on; also a baby jacket design and cap and shoes. I will be glad to send these to any one who wishes them. I have besides five stencil designs suitable for curtains or a couch cushion or almost anything of

the kind. If the persons who asked for them can pay postage I hope they will do so. The designs are the oak leaf, the bay leaf, pine cones, bunch berry, and horse chestnut."

"Mrs. H. H."

There is no doubt that this generous offer will be promptly accepted. Write for the address.

Will Exchange Plant Slips.

"I am a great lover of flowers of all kinds and would be thankful to hear from some one who would like to exchange bulbs or slips of plants with me."

"Mrs. H. H."

Despite the cold without, the hearts of the garden lovers are already beginning to turn towards the spring. I am sure some of these will write to this Corner and make the change she suggests. I will supply her address upon application accompanied by a stamp.

Found a Friend.

"I wish to thank you for being the medium of my finding a dear little friend through correspondence. She is much comfort and company to me. Your Corner and the Cornerites are certainly doing a great deal of good. I wish I could be of more help than I am. Will you please tell me how to address you? I have sent my other letters in care of the paper, but I don't know if that is the right way to address you."

"Mrs. C. W. V."

It rejoices me to know of the happiness that has come to you through the Corner. Thank you for telling me of it. You are entirely safe in sending letters to me in care of the paper. They reach me without difficulty."

Wants a Violin.

"I have been wanting to write to you for more than a year to see if I could not through the Corner get a musical instrument for my son. He has always wanted to know how to play the violin and can already play the clarinet, and I want to get him one so that he can play in the Sunday school orchestra and thus form a tie to hold him to the church, which he is beginning to neglect. Do you think some one has such an instrument which is no longer needed that could be given to my boy? I have hesitated about asking for this when I had nothing to give in return, but perhaps some time I could do something for some one else. I have old copies of magazines for any one who would like them."

"Mrs. I. H."

For some time past I have called a halt